**STARTERS**

**GRILLED OCTOPUS**
Served over Pan Seared Caccio cavallo Cheese, Fresh Fava Bean Puree, Smashed Marinated Cerignola Olives
$16

**Eggplant Involtini**
Prosciutto, Ricotta, Goat Cheese, Crispy Shiitake Mushrooms, Creamy Arrabbiata Sauce
$12

**GRILLED PRAWNS**
Strascianati Pasta, Capers, Tomatoes, Straciatella Cheese, Parmesan Breadcrumbs
$14

**MAIN COURSE**

**Zuppa Di Pesce**
Sea Bass, Shrimp, Mussels, Clams and Octopus, Parmesan Crostini, Lobster-Saffron Scented Marinara
$29

**BRAISED LAMB SHANK**
Creamy White Polenta with Cacciocavallo Cheese, Oyster Mushrooms & Spinach, Lamb Jus
$36

**GRILLED HANGER STEAK+**
Puglia Potato & Mussel Casserole, Escarole with Smoked Pancetta, Porcini Mushroom Demi Glace
$28

**PAN SEARED STRIPED BASS**
House Made Gnocchi, Fresh Fava Beans, Turnip Greens, Guanciale, Grana Padano
$30
WINTER

STARTERS

WINTER SALAD**
Field Greens, Spiced Pecans, Pear, Chevre, Bacon
Apple Cider Vinaigrette
$11

ONION SOUP GRATINEE
Madeira, Havarti & Swiss Cheeses,
Crispy Onions
$12

GNOCCHI ALLA CARBONARA
Duck Confit, Caramelized Pearl Onion,
Rich Egg-Parmesan Sauce
$14

MAIN COURSE

CHICKEN & DUMPLINGS
Half Chicken Pan Roasted with Pearl Onions,
Morel Mushrooms, House Made Gnocchi,
Rich Bacon-Tarragon Jus
$28

CORNMEAL CRUSTED SCALLOPS+
Cassoulet of White Beans, Pancetta, Winter Arugula,
Piquillo Pepper Beurre Rouge
$32

PAN ROASTED DUCK BREAST+
Celery Root Puree, Mission Fig Bread Pudding,
Cranberry Gastrique
$29

** These items contain nuts
+ These items may be raw or served partially cooked

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. However consuming overcooked meats, seafood or shellfish may decrease the enjoyment of your meal. A 20% gratuity may be added to tables of 6 or more
MOULES MARINIERE
White Wine Steamed PEI Mussels, Shallots, Garlic, Tomato, Saffron
$14

ENDIVE AND ARUGULA SALAD**
Gorgonzola, Green Apple, Toasted Walnuts, Sherry Vinaigrette
$12

HOUSE MADE FRIES
House Dipping Sauce
$8

FRIED OYSTERS
Chipotle Remoulade
$13

MAIN COURSE

STEAK/FRITES+
Grilled NY Strip, Mustard Butter, House-Made Frites, Watercress Salad
$32

MOM'S MEATLOAF
Beef, Pork, Herbs, Mushrooms
Mashed Potatoes, Green Beans, Demi-Glace
$22

“CAMPSTYLE” GRILLED TROUT
Lyonnaise Potatoes, Whole Grain Mustard Beurre Blanc
$25

STUFFED ROASTED RED PEPPER
Spinach, White Beans, Roasted Tomato, Shiitake Mushrooms, Carrot Coulis
$24